

Country Club Dinner Menu

First Flavors

Bang Bang Shrimp... 13
Lightly Breaded Fried Shrimp
Spring Mix, Limes
House Made Bang Bang Sauce

Ahi Tuna... 14
Ahi Tuna, Avocado, Seaweed Salad
English Cucumbers, Wonton Strips
Sweet Soy, Wasabi Sauce

Colossal Shrimp Cocktail... 14
Cocktail Sauce
Mustard Horseradish Sauce

Vegetarian Fry Combo... 8
Breaded Green Beans
Button Mushrooms
Auntie B's Sauce

Short Rib & Brie Quesadilla... 10
Short Rib, Wild Mushrooms
Plum Tomato, Brie Cheese
Caramelized Onion Marmalade

Crab Tostados... 13
Fried Corn Tortilla
Jumbo Lump Crabmeat, Spicy Avocado Slaw
Mango Salsa, Cotija Cheese
Honey Jalapeno Drizzle

3 Musketeers... 15
Our House Filet Tail, Skewered and Grilled
Mustard Horseradish Sauce

Lobster Naan... 15
Claw & Knuckle Meat
Roast Garlic White Sauce
Artichoke, Plum Tomato
Baby Spinach, Basil Oil

Soups & Greens

**Classic French Onion Gratinée
Bowl... 8**
Caramelized Sweet Onion, Hint of Sherry Swiss
Cheese

Pear and Fig Salad... 10
Field Greens, Bartlett Pear
Mandarin Oranges, Buttermilk Bleu Cheese, Candied
Pecans

Beet Salad... 17
Red and Gold Beets, Asian Pear, Pecans, Mandarin Oranges
Baby Romaine, Grilled Shrimp, Cranberry Vinaigrette

Dressings
Ranch, Chipotle Ranch, Bleu Cheese
Honey Mustard

Balsamic, Raspberry, Lemon Vinaigrette, Blackberry
Peppercorn, Whole Grain Mustard
Blood Orange and Shallot Vinaigrette, Italian

Chatmoss Daily Selections... 8
Fresh Selection of Ingredients

Caesar Salad... 8
House Made Croutons
Romano Cheese, Parmesan Anchovy Dressing

The Artisan ... 12
Field Greens, Feta Cheese, Baby Tear Drop Tomatoes,
English Cucumbers
Toasted Sunflower Seeds

Add Fried Oysters... 7, Add Salmon... 10, Add Chicken... 7, Add Shrimp... 9

If you need to change menu items, please allow ample time

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Shared/Split items will incur an additional charge of \$1.00 per person

Country Club Dinner Menu
From the Stockyard
Includes Choice of Soup or CCC House Salad

From the Stockyard
Includes Choice of Soup or CCC House Salad

Chatmoss Classic Burger...	8 Oz...12 5 Oz... 8
8 oz. Hand Pattied Angus Beef Burger with Lettuce Hot House Tomato, Dill Pickle, Sweet Onions, Brioche Bun (Served with One Side Only)	
Black Angus 7 Oz. Center Cut Filet ...	26
Rosemary, Roasted Garlic Gold Potatoes, Roasted Tri-colored Cauliflower For Larger Portion, Add \$2.50 per oz.	
Ribeye...	27
Certified Black Angus Ribeye, Sidewinder Potatoes, Maytag Bleu Cheese, Pearl Onions	
Lamb Lollipop...	26
Manchego Cheese Whipped Potatoes, Organic Baby Carrots, Minted Apricot Demi	
*Just Lollipop...	18

From The Sea
Includes Choice of CCC House Salad or Soup

Sea Scallops...	25
Rosemary Risotto, Cranberry Chutney, Asparagus Tips	
Jumbo Lump Crab Cakes...	21
Cinnamon Honey Sweet Potato Tots, Bleu Cheese Cole Slaw	
Atlantic Salmon...	21
Broccolini, Amaretto Cranberries, Minted Honey	
Barramundi...	22
Snow Peas, Asian Cabbage, Cilantro Lime Butter, Spiced Cashews	

Poultry & Pasta
Includes Choice of Soup or CCC House Salad

Caprese Farm Raised Chicken...	17
Fresh Mozzarella, Balsamic Basil Drizzle Roasted Grape Tomatoes, Broccolini	
Campanella...	18
Bay Scallops, Rock Shrimp, Bluefin Crabmeat Spinach, Winter Squash, Plum Tomatoes, Tomato Vodka Sauce	
Escalope of Veal...	23
Prosciutto, Wild Mushrooms Blend, Grape Tomatoes, Angel Hair, Rosemary Demi Sauce	
Short Rib and Ravioli...	22
Roasted Butter Nut Squash Ravioli, Pistachios, Charred Brussel Sprouts Asparagus Tips, Whiskey Sage Cream	
Sides...	
Garlic Spinach, Roasted Rosemary Sunset Potatoes, Asparagus, Broccolini, Whipped Potatoes, Loaded Baked Potato, Roasted Sweet Potatoes	

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